



Honeyfied Pork Steak with Crunchy Beansprout Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2

2 or 4 pork steaks (depending on how hungry you are!)

4 tbsp honey

2 tbsp soy sauce

handful of spinach

handful of beansprouts

celery stick, chopped

spring onion

some lime slices and extra lime juice

Instructions

- 1) Mix the honey and soy sauce in large bowl and sit the steaks in to marinate for half an hour.
- 2) Stick them under the grill for 15 minutes, turning once or twice. You can stick the lime slices on top halfway through for a bit of extra juiciness.
- 3) When the pork is ready to serve, toss the veg together with a squeeze of lime.